

Bite Spoon

Cozy Cheeseburger Macaroni Soup Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 1 lb ground beef
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 6 cups beef broth
- [ ] 1 can (14.5 oz) diced tomatoes
- [ ] 1 tsp Worcestershire sauce
- [ ] 1 tsp dried oregano
- [ ] Salt and black pepper to taste

Pasta and Cheese

- [ ] 2 cups elbow macaroni, uncooked
- [ ] 2 cups shredded sharp cheddar cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp all-purpose flour
- [ ] 1 cup milk

Instructions

1. Start by heating a large pot over medium heat. Add the ground beef and cook until nicely browned, breaking it up with your spoon as it cooks. I love watching the meat transform from pink to that perfect golden brown - it takes about 5-7 minutes. Drain off any excess fat, but leave about a tablespoon for flavor. The kitchen starts smelling like Saturday morning breakfast, and that's when I know we're off to a good start.

2. Add the chopped onion to the pot with the beef and cook until softened, about 3-4 minutes. Then stir in the minced garlic - just for 30 seconds until it's fragrant. Sprinkle the flour over everything and stir well to combine. This creates a little roux that will help thicken the soup later. It coats the beef and onions in this fine powder that makes me think of my grandma's kitchen wisdom.

3. Slowly pour in the beef broth while stirring constantly. Add the diced tomatoes with their juices, Worcestershire sauce, oregano, and a good pinch of salt and pepper. Bring everything to a gentle boil, then reduce the heat to a simmer. Let it bubble away for about 10 minutes to let the flavors get to know each other. The aroma that fills the kitchen is absolutely heavenly.

4. Stir in the uncooked macaroni and cook according to package directions, usually about 8-10 minutes. Reduce the heat to low and slowly pour in the milk while stirring. Then gradually add the cheeses, stirring until everything is melted and creamy. Taste and adjust seasoning - I always add a little more black pepper at this point. Serve immediately while it's hot and comforting.

Nutrition per serving

425 kcal	28 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The soup will thicken as it sits, so you might need to add more broth when reheating leftovers. I always keep extra broth handy for this reason. The pasta continues to absorb liquid, transforming the texture in a way that's still delicious but different from when it's freshly made.
- For extra flavor, you can use beef stock instead of broth. The richer flavor profile makes the soup taste even more luxurious. I've found that quality beef stock elevates this from a simple weeknight meal to something you could serve to company.
- If you want to make it ahead, prepare the soup base up to adding the pasta. Refrigerate, then when ready to serve, reheat and cook the pasta fresh. This ensures the perfect pasta texture every time. It's my little secret for stress-free dinner parties.
- Don't skip the Worcestershire sauce - it adds this depth that balances the richness of the cheese beautifully. That umami note is what makes it taste like a true cheeseburger in soup form. I learned this trick from an old diner cook years ago.